



# DESERT PONY Tavern

## For The Table

**Bacon Fat Popcorn 8**  
caramel, sea salt

**Cheese Crisp 12**  
mexican cheese blend, pico de gallo,  
green chiles, cumin crema

**Baja Quesadilla 18**  
oxaca cheese, sweet peppers,  
salsa roja, guacamole, cumin crema  
*choice of: grilled shrimp, adobo chicken,  
or carne asada*

**Wings 17**  
dry rubbed wings served with ranch  
*choice of: buffalo, bourbon bbq,  
or chipotle remoulade*

**Poblano Hummus 14**  
pepitas, crudité, naan bread

**Terrace Nachos 16**  
carne asada, pico de gallo, guacamole,  
jack cheese, cumin crema

## Available after 3pm

**DPT Board 24**  
local cheese, rustic bread, jam  
small-batch cured meats, cornichons,  
whole-grain mustard,

**Artichoke Dip 14**  
jalapenos, cream cheese,  
naan bread, flour tortilla chips

**Flatbread 16**  
house red sauce, fresh mozzarella, fine herbs

**Burrata 13**  
roasted garlic, lemon olive oil,  
heirloom tomatoes, balsamic, crostini

**Four Peaks Beer Fondue 16**  
soft pretzel sticks

## Sips & Greens

**Chicken Tortilla Soup 10**  
tortilla strips, lime, cumin crema

**Native Chopped Salad 14 sm/18 lg**  
achiote salmon, native grains,  
manchego cheese, charred corn, dried cherries  
cherry tomatoes, avocado dressing

**Chef's Seasonal Salad 12 sm/16 lg**  
chef's seasonal creation

**Soup of the Moment 9**  
chef's selection of soup

**Southwest Chicken Salad 18**  
crispy southwest chicken,  
romaine, roasted corn, roasted red pepper,  
red onion, cotija cheese, tortilla strips, jalapeno ranch

**Caesar Salad 12**  
romaine, parmesan, crostini  
caesar dressing

**Add Protein**  
salmon\* 10 grilled chicken 8  
blackened shrimp 9

## Handhelds

served with choice of fries, onion rings, or side salad

**Tavern Stack Burger\* 20**  
american, cheddar, & swiss, grilled onions, slab bacon

**Southwest Chicken Wrap 18**  
crispy chicken, pepper jack cheese, lettuce  
tomatoes, avocado ranch

**Steak Sandwich 22**  
sliced NY strip, balsamic onions,  
arugula, chimichurri, ciabatta

**Homestyle Chicken Tenders 15**  
ranch & carolina bbq

**Olvera Street Tacos 18**  
lime & cilantro cabbage, pico de gallo  
choice of flour or corn tortillas  
*choice of carne asada\*, blackened shrimp\*, or  
adobe-style chicken, or mahi mahi*  
served with chips & salsa

**Chicken Sandwich 20**  
avocado, bacon, lettuce, tomato  
chipotle remoulade  
*choice of grilled or crispy southwest chicken*

**East Coast Pastrami 19**  
corned beef & Pastrami, aged swiss,  
thousand island, sauerkraut, marble rye

**Monte Cristo 18**  
ham, swiss, berry preserve, egg batter

**Three Cheese Grilled Cheese 16**  
cheddar, swiss, & american cheeses. sourdough

## Main Plates

available after 5pm

**Pan-seared King Salmon\* 35**  
corn puree, broccolini, bacon,  
jalapeno avocado sauce

**Fish 'n Chips 29**  
beer battered, fries, DPT slaw  
chipotle remoulade, lemon

**Pan-seared U-10 Scallops 39**  
corn puree, asparagus tips, bacon lardon  
fennel salad

**Crispy Pork Belly 29**  
jalapeno grits, broccolini, siracha honey,

**Prime Filet\* 45**  
ancho chile steak sauce, garlic potato puree,  
broccolini, rosemary garlic demi

**NY Striploin 39**  
jalapeno grits, shaved brussels sprouts,  
rosemary garlic demi .

**Organic Half Chicken 28**  
chimichurri, asparagus, garlic mashed potatoes  
\*\*\*chicken takes 25-30 minutes to prepare\*\*\*

**Poblano & Corn Pasta 28**  
roasted poblano cream sauce, roasted corn,  
tagliatelle, cotija cheese

## Sides

French Fries

Onion Rings

DPT Side Salad

Available after 5pm

Grilled Broccolini

Jalapeño Grits

Chef's Mushrooms  
garlic, white wine

Garlic Mashed Potatoes

Shaved Brussels Sprouts

Jumbo Asparagus

\*This item may contain raw or undercooked ingredients. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness  
Please inform your server of any food allergies, prior to ordering. 20% service charge will be added for parties of 8 or more.